the priests had finished[1]. The trays of food from which each guest served himself were bountiful, but it was not proper to eat very heartily, lest the host suffer the shame of running out of food. If there were a dramatic show or movie at night it was open to the public. In one case 2000 people attended. At that time eight commercial venders turned up to sell coffee, soft drinks, ices and other foods. Venders came to every large ceremony, and were heavily patronized. At the end of a (1)ngaan, the sponsors felt satisfaction and security. Where there was plenty of food to take home, the success was even greater. An earthy compliment was, "the fields were full of feces."

In addition to the banquet were ceremonial offerings of food to spirits and ritual food sometimes consumed as a sacrament. For each ceremony, appropriate selections were made from a specific list: a cooked pig's head, or at least a slice of cooked pork; two kinds of sweetmeats, red ((2)khaa-(5)nom (3)tom (1)daaeng) and white ((2)khaa-(5)nom (3)tom (5)khaaw); a cooked fish, usually (1)plaa (3)chaaeun, with its head and tail; a green coconut with its coconut water; a bunch of bananas either of the (3)kluaj (4)nam-(4)waa or (3)kluaj (4)nam varieties; a hard-boiled egg, usually duck; and liquor.[2] Other kinds of sweets, fruit, sugar cane, items for betel chewing, chichaa, salt, and rice might appear. As these ceremonies were thought to be suspicious, purifying, therapeutic and protective, they were most elaborate at the great (1)thaam-(1)khwan (soul-strengthening) ceremony, at house-raisings and at rites to local guardian spirits. The necessity of these ceremonies explains why when public structures were raised, a portion of the public funds were used for a repast. In Bang Chan when donations for a new school

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1. Other priorities in service might be observed; for example, at a celebration preceding ordination the priest candidates were served next. At one small affair, when 11 priests came to a home to conduct a service for a disabled old man who could not go to the temple, this elder was served after the priests, then the research group who counted as visiting dignitaries, and finally the other family members, with the women who prepared the food, and the children, eating last. The general sequence prescribed by etiquette was: priests should be served before anyone else, old before the young, the males before females, persons with high status such as teachers and ceremonialists before low, urban before rural. Those who cooked and served came last of all. When the number of participants was large, guests might be served, as they arrived, over a period of hours.

2. The presence of meat, fish and alcohol is this ceremonial food reflected non-Buddhist elements in Thai culture, and should not be viewed as a gross violation of Buddhist precepts.